

Pollo Buckeye en Chile Verde

Ingredients

1½ – Cooked Buckeye chicken, deboned
2 Tbsp. - Olive oil
Salt
Black pepper
3 cloves minced – Garlic

5 cloves - Garlic
4 – Jalapeño chiles
2 large - Poblano or Anaheim chiles
1½ pounds - Tomatillos
2 large yellow - Onions
1 bunch - Cilantro
4 cups – Buckeye chicken stock
1 Tablespoon dried - Oregano
¼ teaspoon ground - Cloves
Corn tortillas

Instructions

Boil the Buckeye chicken(s) until cooked.

- You will be using 4 cups of the stock. Use whatever vegetables, etc. you may like in your stock, if any, in your preparation of the chicken.

Cut the chicken into 1 inch pieces.

Peel and finely mince 3 cloves of garlic.

Heat 2 tablespoons of olive oil in a large skillet over medium high heat.

Add the chicken to the skillet and season liberally with salt and pepper.

Lightly sauté the chicken with the minced garlic. It will fall apart at this point.

The chiles and garlic can either be roasted over a low open fire, preheated gas grill on low, on the top shelf of a preheated 350° oven, or not roasted at all. The tomatillos and onions are best roasted on the top shelf of a 350°, or not roasted at all.

- Wash the chiles, Poblanos or Anaheims, and Jalapeños, remove the stems. Split in half lengthwise and remove all seeds and veins.
- Peel and quarter onions.
- Remove papery husks from tomatillos, rinse well and cut in half.
- If roasting the 5 cloves of garlic, leave unpeeled and wrap in aluminum foil.
If not roasting the 5 cloves of garlic, peel.

If roasting:

Place chile halves, skin side down, and foil wrapped garlic cloves on a low open fire or preheated gas grill set to low, or on a baking sheet on the top shelf of a preheated a 350° oven.

Roast until the chile halves are lightly blackened and the garlic is soft.

Place tomatillos halves, cut side down on a baking sheet along with onion quarters.

Roast tomatillos and onions on a low open fire or preheated gas grill set to low, or on a baking sheet on the top shelf in a 350° oven, until lightly blackened.

Peel the roasted garlic cloves.

Wash and snip bunch of cilantro into small pieces.

Put tomatillos, onion quarters, chile halves, and garlic in the blender.

Purée until smooth. Add the snipped cilantro and puree again until smooth.

To the Buckeye chicken and minced garlic in the large skillet, stir in the puréed mixture from the blender, the 4 cups of chicken broth, 1 Tbsp. of Oregano and ¼ tsp. of ground cloves.

Bring the entire mixture in the skillet to a boil then reduce to a slight simmer.

Cook uncovered for 1- 1½ hours or until thickened.

Serve with warm corn tortillas.